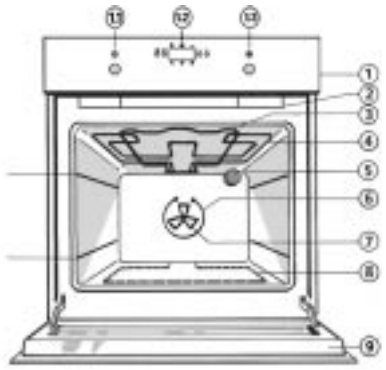
OBI S10

GB

PRODUCT DESCRIPTION SHEET

for IKEA® from Whirlpool®



1. Control panel
   - 1.1. **Function selector knob**
   - 1.2. **Electronic programmer**
   - 1.3. **Thermostat knob**
2. Cooling fan (not visible)
3. Upper heating element
4. Grill element (can be lowered)
5. Rear oven lamp
6. Circular heating element (not visible)
7. Fan
8. Lower heating element (hidden)
9. Oven cool door

ACCESSORIES

Baking tray:

Side catalytic panels:

Wire Shelf:

Grill Pan Set":

Oven function chart

Function	Description of function
0 OVEN OFF	-
LAMP	• To switch on the oven light.
STATIC	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. • Ideally, the second or third shelf level should be used.
PASTRY/FAN	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly. • It is not necessary to preheat the oven (except for pizzas and focaccias).
GRILL	• To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. • Preheat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the food during grilling.
DUAL GRILL	• To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. • This function activates the entire top grill element. • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the food during grilling.
TURBO GRILL	• To grill large joints of meat (roast beef and other roast meats). • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • Turn the meat during grilling.
DEFROSTING	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.
FAN/THERMOVENTILATED	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other
SPECIAL FUNCTIONS	• Food warmer: this maintains foods at a constant temperature of 70°C. • Pizza: ideal for baking pizzas and bread.
ECO	• Energy-saving function ideal for warming food and finishing cooking.

SWITCHING ON THE OVEN

- Turn the selector knob to the required function.
  The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature.

At the end of cooking time:

- Turn the knob to **"0"**.

FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Veal/Beef/Pork		2	200	90-110
Chicken/Rabbit/Duck		2	190-200	70-80
Turkey/Goose		2	200-210	100-180
Fish		2	190-200	50-80
Stuffed peppers and tomatoes/roast potatoes		2	190	50-60
Leavened cakes		2	180	40-50
Filled pies		2	180-190	45-90
Biscuits		2	180	20-40
Lasagna		2	190-200	40-50
Pizza/Bread		2	225- 250	5-10
Toasts		3/4	200-225	40-50
Cutlets/Sausages/Kebabs		3/4	200-225	40-50
1/2 chicken		3	200-225	40-50
Whole chicken		2/3	200-225	60-70
Roast beef		2	200-250	60-70
Roast meats		2/3	200-225	60-80
Fish (whole)		3	190-200	40-50

Note: Cooking times and temperatures are approximate only.

Retractable knobs:

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.